



Annex no 2 – The Waiter Contest

1. For the first stage, the participants are obliged to send in a photo of the arranged table and the menu card.
2. The participants qualified to the in-person stage are requested to bring their own table-linen, dinnerware, decoration elements, cards in A-5 format with the name of the table as well as pre-prepared menu card.
3. The organiser provides round tables of 1.5 m in diameter.
The number of the table will be assigned by a draw.
4. The Participants:
 - lay the tables for 4 according to the proposed menu
 - decorate the tables in accordance with the theme
 - present the way of serving the dishes included in the menuThe setting and decoration of the table must not last more than 90 mins.
The beginning of the task is 9.00 a.m. The table-linen and dinnerware can be prepared beforehand on the waiters' stand.
5. All of the guests sitting at the assigned table are supposed to be served during the tasting.
6. Score and assessment (30 points max)
 - Work organization during setting the table task (0-3 pts)
 - Professional appearance (0-3 pts)
 - Table arrangement (0-3 pts)
 - Accuracy of table setting (0-5 pts)
 - Creativity (0-2 pts)
 - Awareness of the rules of customer service (0-7 pts)
 - Guest service presentation in accordance with the chosen menuIn the contest limits, the participants are supposed to give reasons for dishes and beverages selection as well as the method of serving them.
The tutor (group leader) is allowed to be present at the time of assessment of their students.
7. The tables are not allowed to be dismantled until 6 p.m.
8. The organizer of the contest appoints the following jury :
 - Chairperson
 - Jury members – representatives of catering firms

If there are any questions considering the contest, do not hesitate to call Małgorzata Kosek-Ankus on (+48) 508 625 696